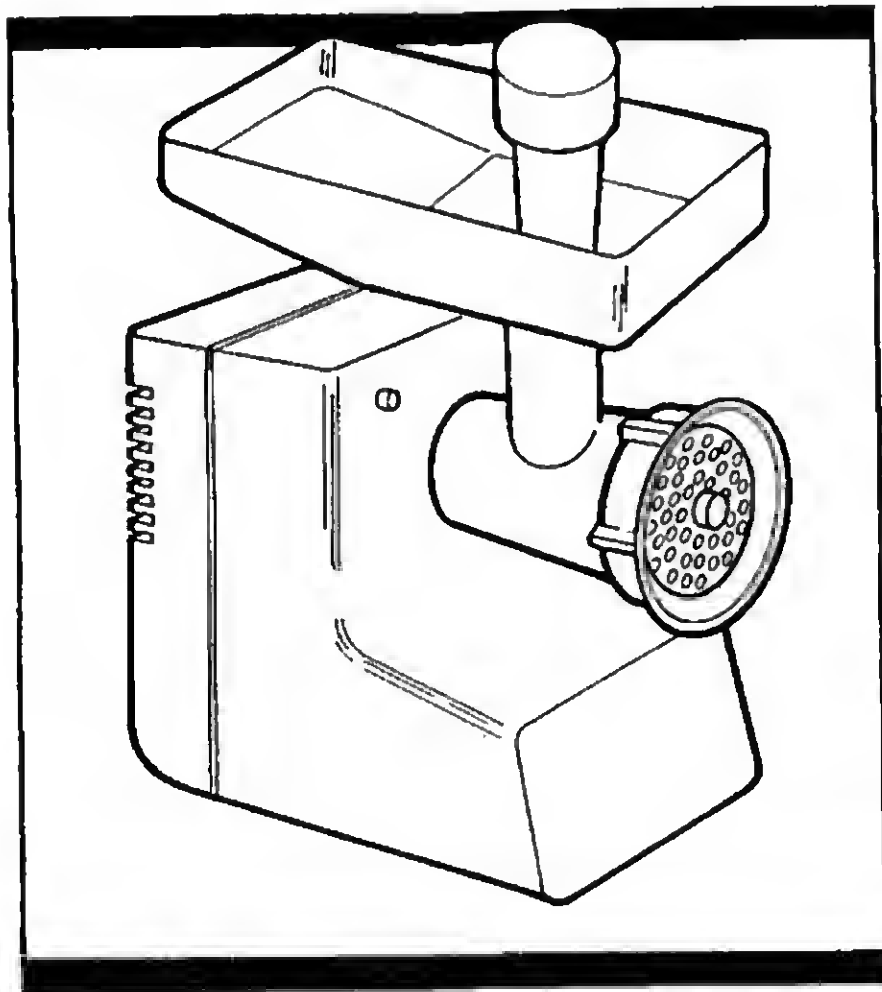


# Food Grinder

Model MM-6386



HOUSEHOLD APPLIANCE

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put the power unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Never feed food by hand. Always use food pusher.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. To avoid risk of cut type injury, do not use fingers to remove food from cutter disc while appliance is operating.
11. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## SAVE THESE INSTRUCTIONS SPECIAL CORD SET INSTRUCTIONS

Regarding Your Cord Set:

- A. A short power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer extension cords are available and may be used if care is exercised in their use.
- C. If a long cord set or extension cord is used, (1) the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled by children or can be tripped over.

## CAUTION:

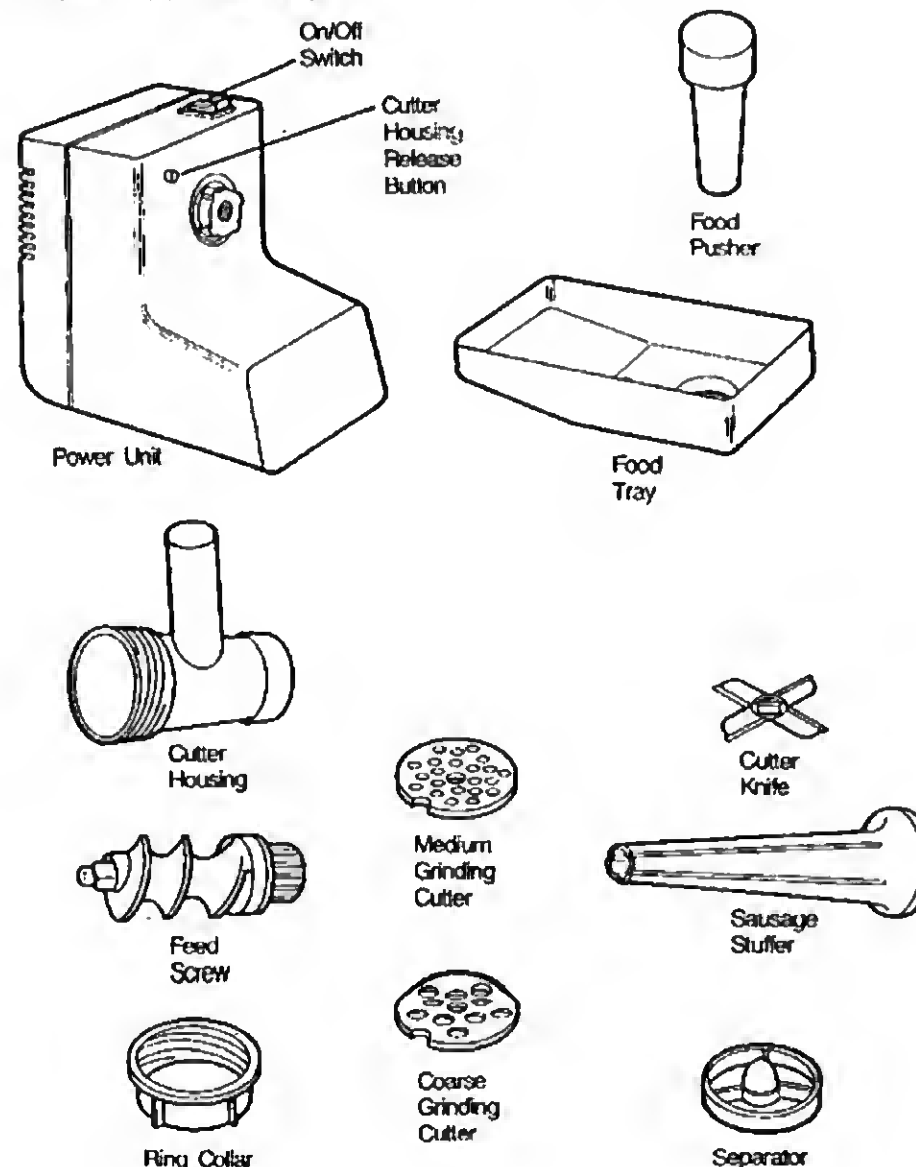
- This appliance is for household use only. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.
- Do not immerse power unit in water.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.

## Introduction

Your Meat Grinder is a compact, easy to use grinder that will grind and chop food using a minimum of time, energy, and effort. You can surprise your family and friends with a variety of fresh, homemade delectables such as chunky sandwich spreads, savory appetizers, hearty soups, relishes, homemade sausage, other meat dishes, even cakes. You can control your intake of fats, salts, and/or additives for a healthier diet.

There are many uses you will discover for your Meat Grinder.

## Know Your Grinder



## Cutter Selection Suggestions

**FINE GRINDING CUTTER** — for finely ground texture such as spreads, pâtés, baby food, hamburger. Contact Maverick to purchase.

**MEDIUM GRINDING CUTTER** — medium ground texture such as coarser ground beef for soups and relishes.

**COARSE CUTTER** — coarsely ground texture such as coarsely ground beef for chili, nuls, and vegetables.

## BEFORE USING FOR THE FIRST TIME

Disassemble and wash Cutter Housing parts thoroughly. (See "How To Clean".)

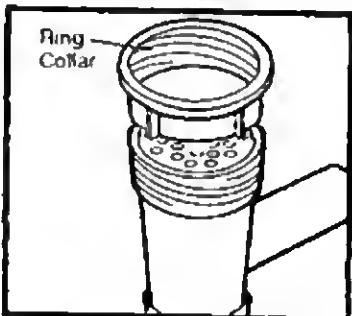
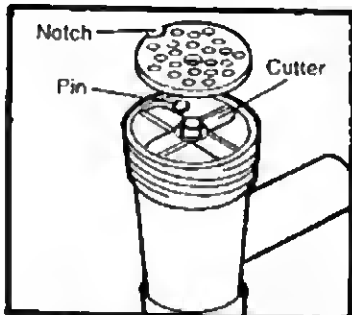
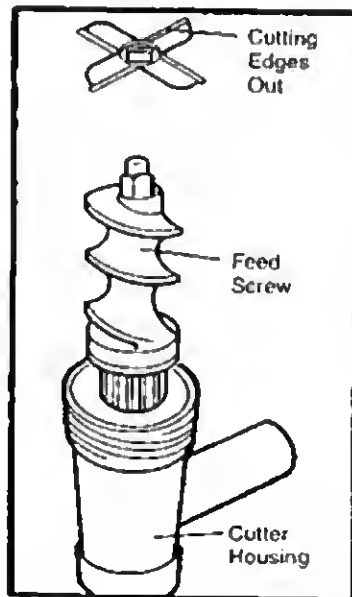
- 1 Hold Cutter Housing as shown and insert Feed Screw into Cutter Housing.

- 2 Place the Cutter Knife on Feed Screw shaft, with cutting edges toward the outside.

- 3 Place the selected Cutter Disc on shaft. Be sure notch in the cutter fits around pin in Cutter Housing opening.

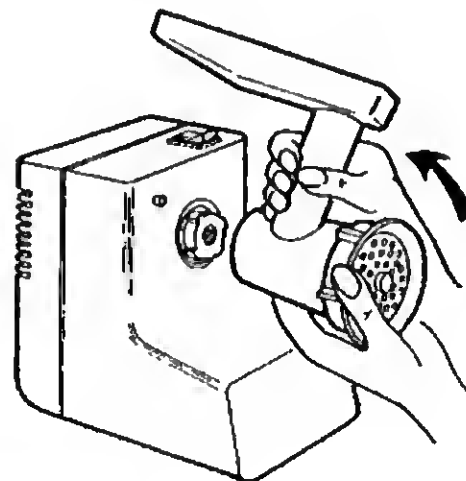
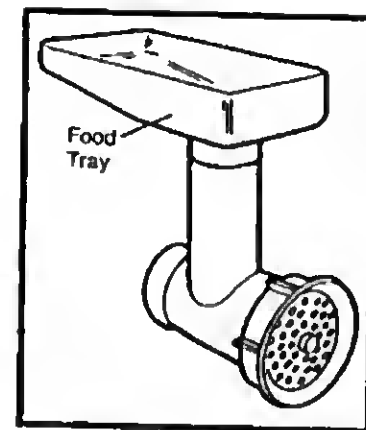
- 4 Screw on Ring Collar until tight against cutters. If it binds, back up and start again until collar screws on easily.

**Note:** when properly assembled, shaft will protrude from Cutter Disc. If not tightened securely, unit will not grind properly.



- 5 Slide Food Tray snugly onto Cutter Housing. Do not operate without Food Tray in place.

- 6 To place Cutter Housing on power unit, insert at slight angle to the right and rotate it to the left until it clicks in upright position.



## How To Use

1. Position the unit on counter and plug into an AC outlet.
2. Place shallow wide bowl under Cutter Housing to catch food.
3. Cut food into strips or cubes just smaller than opening on Cutter Housing.
4. Turn the motor on. **Always turn grinder "ON" BEFORE adding food.**
5. Feed food into Cutter Housing slowly and evenly. Most food will feed into the Grinder without force. If pressure is required, use food pusher. Push gently — do not force.

**NOTE:** THE PLASTIC FEED SCREW GEAR IS DESIGNED TO BREAK. TO PROTECT THE MOTOR, IF BONES OR UTENSILS ARE FED INTO THE GRINDER.

# To Clean

- Always unplug power unit when not in use, before inserting or removing parts, and before cleaning.
  - Never immerse power unit in water. Wipe with a damp cloth.
1. With unit unplugged, remove Cutter Housing from Power Unit by pushing in Release Button and turning slightly to the right, and pulling Cutter Housing out.
  2. Unscrew the Ring Collar and remove Cutter Disc, Cutter Knife, and Feed Screw from the shaft.
  3. Wash these components, including Cutter Housing in hot, soapy water. Rinse and dry thoroughly. Parts should NOT be washed in dishwasher.
  4. The Cutter Discs and Cutter Knife should be coated with cooking oil after washing to keep them lubricated and rust-free.

**NOTE: THE MOTOR OF YOUR MEAT GRINDER IS PERMANENTLY LUBRICATED AND WILL REQUIRE NO OIL.**

# Hints For Best Use

- Raw meat and fish will have a minimum loss of juices if thoroughly chilled before grinding. When grinding larger quantities, fats from meats can build up inside Cutter Housing, loading grinder motor and decreasing grinder efficiency. If this occurs, stop the grinder, remove Cutter Housing. Wash parts in hot, sudsy water, and reassemble. Whenever possible, alternate bread with meat or other foods to keep Cutter Housing clean. After grinding meat, you can clean feed screw by grinding one slice of bread.
- Food should be free of bone, tough tendons, nut shells, etc. before grinding.
- Nuts may bind the Cutter Knife if the Fine Cutter is used. Use the Coarse Cutter and feed nuts into the Cutter Housing slowly. Whenever possible, alternate with other ingredients, such as dried fruit.
- When making bread crumbs it is best to use dry or toasted bread. Cutter Housing and parts should be completely dry before grinding bread, nuts or dry foods.
- Freshly ground meat should be refrigerated and cooked within 24 hours.
- Handle meat lightly to avoid packing. Good quality beef needs only light shaping. You can season meat while grinding (sprinkle on meat chunks), after grinding (work into mixture) or while cooking.
- Do not flatten beef patties in pan with a spatula as this forces desirable juices out from meat.
- When cooking extra-lean meat, a little fat or liquid (such as suet, eggs, evaporated milk) will increase the meat flavor and juiciness, and make it more tender. Proportions: 2 eggs, 4 tablespoons of evaporated milk or ground suet for each pound of ground meat.
- For chili, use Medium or Coarse Cutter to coarsely grind beef. Flavor and texture of chili, as well as hamburger casseroles and soups, are greatly improved using coarsely-ground meat.

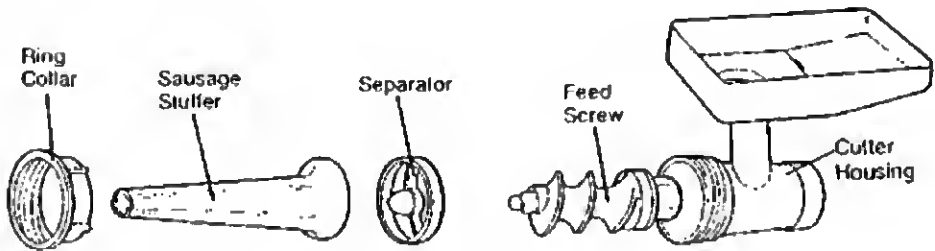
# To Make Sausage

## To Prepare Meat and Casings

1. To make link sausages, you will need casings (either natural or synthetic) which may be purchased from a wholesale meat market, pork butcher, or your local meat market. If purchased dry, casings should be soaked briefly in a mixture of 2 cups water to 1 tablespoon vinegar.
2. Meats must be ground and seasoned before making sausage links. Assemble grinder using selected cutter. (If you prefer a very fine texture, use Fine Cutter).

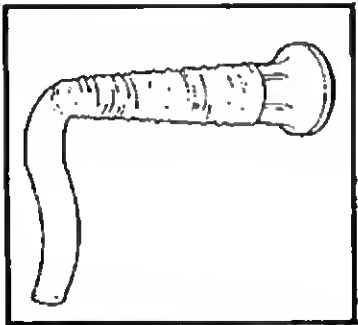
## To Attach Sausage Stuffer

1. Insert Feed Screw into Cutter Housing.
2. Place Separator on Feed Screw, fitting shaft of Screw into Separator. For proper fit, align notch of separator with Cutter Housing pin.
3. Place Sausage Stuffer through Ring Collar. Screw Ring Collar on to Cutter Housing.
4. To place Cutter Housing on Power Unit, insert Cutter Housing at slight angle to the right and rotate it to the left until it clicks in upright position.



## To Stuff Casings

1. Cut casing into 2 or 3 foot lengths.
2. Pull and gather all of casing over Stuffer except the last four inches as shown. Place **SEASONED** meat in Cutter Housing. With Food Pusher press mixture through Grinder. Stuff casing loosely as same will expand during cooking. As casing begins to fill, tie securely at end with string.
3. Distribute meat through casing and twist into links as it fills to obtain desired size and shape.



## Hints for Best Use

- When you finish stuffing, use some fat to avoid leaving meat in stuffer.
- Pork butt is a good selection because of its ideal proportions of fat and lean.
- Salt may effect flavor of sausage stored for long periods in freezer. If salt is added, plan to use sausage within a short time. Without salt it may be stored for as long as 6 months in your freezer.
- Prick casing with a pin to allow air to escape while stuffing.
- Sausage made from fresh pork (not pre-cooked or smoked) should be stored under refrigeration in an air tight container for a maximum of 2 days. It should always be thoroughly cooked before serving. To freeze sausage, wrap carefully in moisture- and vapor-proof paper and use within 2 to 3 months.

## 3 Ways to Cook Sausages

**PAN FRYING:** Place sausage in cold pan with ¼ to ½ cup water. Cover and simmer 5 minutes. Drain. Remove cover and brown sausages until well cooked.

**BAKING:** Arrange sausages in shallow baking pan. Bake in 350°F oven until browned and well done.

**GRILLING:** Cover sausage links with water in a skillet. Bring water to a boil; remove from heat. Let stand 10 minutes. Brush with butter or margarine. Cook links over well-burned down charcoals, turning frequently until browned and well done.

## Recipes

### Meat Loaf

2 eggs - beaten	½ teaspoon ground sage
¾ cup milk	1½ pounds boneless chuck beef roast
2-3 slices day old bread	¼ cup catsup
¼ cup finely chopped onion	2 tablespoons brown sugar
2 tablespoons snipped parsley	1 teaspoon dry mustard
1 teaspoon salt	

Preheat oven to 350°F. Grind bread and then beef with Grinding Cutter. Combine eggs, milk; stir in bread crumbs, onion, parsley, salt, sage, and ½ teaspoon pepper. Add beef; mix well. Pat mixture into an 8x4x2-inch loaf pan. Bake for 1¼ hours. Spoon off excess fat. Combine catsup, brown sugar, and mustard; spread over meat. Bake an additional 10-15 minutes. Yield - 6 servings.

### Old-Fashioned Sausage

2-4 tablespoons salt	¾-1 teaspoon crushed red pepper
1½-2 tablespoons of freshly ground pepper	⅓-¼ teaspoon finely ground red pepper
1-2 tablespoons sage	10 pounds fresh pork (cubed with 20-25% fat)
2-3 teaspoons thyme	
Sausage casings (enough for 10 pounds of sausage).	

Cut pork to fit Grinder Chute. Mix thoroughly with spices. Grind with your choice of cutters, depending upon your desire for fine-coarse sausage. Remove Grinder Cutler, attach Sausage Stuffer and stuff ground mixture into casings. Twist into links of desired lengths. Yield - 10 pounds.

### Italian Sausage

2 cloves garlic, minced	1 teaspoon finely chopped or crushed red chili peppers
2 teaspoons fennel seeds	
1 tablespoon salt	2 pounds lean pork
½ teaspoon fresh ground pepper	1 pound fat pork

Crush garlic cloves and fennel seeds and blend with salt and ground pepper. Add to meat along with red pepper and mix thoroughly. Grind lean pork, then fat pork, using either cutting disc. Fill casings loosely using Sausage Stuffer. Twist in lengths of 4 to 8 inches. Makes 3 pounds.

### Curry Cheese Roll

- |   |                           |
|---|---------------------------|
| ½ pound sharp cheddar cheese                    | 1 cup pecans or walnuts   |
| 1 package (8 ounces) cream<br>cheese - softened | 1 tablespoon chili powder |
|   | 1 tablespoon curry powder |
| 2 cloves garlic                                 |                           |

Grind garlic using Fine Grinding Cutter. Cut cheese into chunks, grind using Coarse Grinding Cutter. Sprinkle with chili powder and curry powder. Add garlic, mix thoroughly. Shape into a 12 to 14 inch roll. Chill. Prepare nuts by using Coarse Cutter to chop. Roll cheese mixture in chopped nuts when chilled. Serve with crackers on toast rounds. Makes a 1½ pound cheese roll.

### Cranberry Orange Relish

- |   |                                 |
|---|---------------------------------|
| 2 medium oranges, unpeeled<br>and cut into chunks | 1 pound fresh whole cranberries |
|   | 1½ cups sugar                   |

Remove seeds from oranges. Grind fruits using Fine or Medium Cutter Disc. Alternate cranberries with orange chunks. Stir in sugar, and chill thoroughly before serving. Makes 4 cups.

### Apple Cake

- |                                 |                          |
|---------------------------------|--------------------------|
| ½ cup walnuts                   | 1½ cups flour            |
| 2 medium apples, halved & cored | 1 teaspoon baking powder |
| 1 cup sugar                     | 1 teaspoon baking soda   |
| ⅓ cup oil                       | 1 teaspoon cinnamon      |
| ½ teaspoon vanilla              | ¼ teaspoon salt          |
| 1 egg                           | ½ cup raisins            |

Chop nuts with Coarse Grinding Cutter. Prepare apples using Fine Grinding Cutter. Combine apples with sugar and allow to sit for 10 minutes. Combine oil, vanilla, and egg in a small bowl. Combine flour, baking powder, baking soda, cinnamon and salt in a large bowl. Mix well, blend in apple sugar mixture. Pour in oil and mix. Add raisins and nuts. Pour into a greased 8-inch square baking pan and bake at 350°F for 35 to 40 minutes or until done in center. Cool and remove from pan. Before serving, place a large paper doily on top of cake and sprinkle with confectioners sugar. Carefully remove doily and you will have a lacy pattern on top of the cake.

## MAVERICK LIMITED 90 DAY WARRANTY

MAVERICK INDUSTRIES, INC. warrants this MAVERICK product to be free from defects in material and workmanship for a period of 90 days.

Should any defects be discovered within 90 days of purchase, MAVERICK INDUSTRIES, INC. will repair the defective product or parts thereof at no charge for labor or materials provided.

1. Said unit is returned postage paid to the factory for servicing.
2. Proof of date of purchase is included with the product.
3. A letter accompanies the product and indicates the complaint or defect to be remedied.

In the event the defect may be remedied without returning the unit, contact MAVERICK by phone or mail first, and every effort will be made to supply replacement parts quickly and at no charge.

This warranty does not apply to any unit that has been tampered with, abused, accidentally damaged or to damage incurred through improper packing or mishandling in transit to or from the factory.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Attention: Customer Service Department Phone (732) 417 - 9666  
Weekdays: 8:30 A.M. - 5:00 P.M. Eastern Standard Time

**MAVERICK INDUSTRIES, INC. 94 MAYFIELD  
AVENUE EDISON, N.J. 08837**

ZN/W-0014/09